Application for exemption from permit

This application is based on WAC 246-215 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:
Approved
☐ Denied
Expires

Food items that may be		
exempted from permit:	Applicant Name	Daytime Contact Phone
Popcorn (including kettle corn)Cotton candy	Business Name	Email
• Dried herbs and spices (if processed in an	Mailing Address	City, State, Zip
approved facility)	Food Items, check all that appl	v:
Machine-crushed ice drinks (premix is frozen and dispensed completely within a self enclosed machine like, icees, slushies or slurpies)	Popcorn Cotton candy Herbs and spices Machine crushed ice drinks Corn on the cob	Roasted nuts Commercially made carmel apples Fruit and vegetable samples Whole peppers
• Corn on the cob	Food Safety Requirements:	
(prepared for immediate service with butter, shake on spices or commercial mayonnaise in squeeze bottle only)	All food safety rules must be followed or the exemption will no longer be valid. Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A). Y N N/A 1 1. At least one person will have a Washington State Food Worker Card. 2 2. Food workers will not work if they are sick. 3 3. A handwash station will be provided in the work space. Either a plumbed sink or an insulated container with a spigot that can lock in an open position — capacity 5 gallons or more filled with warm water and a bucket to collect waste water. Pump handsoap and paper towels must be provided. Hands will be washed as needed. 4 Water, ice and food will be from approved sources. Homemade food or home storage of food, utensils or equipment is not allowed.	
• Whole roasted peppers (if roasted for immediate service)		
• Roasted nuts, roasted peanuts (including candy-coated)		
• Caramel apples (commercially made)	□ □ □ 5. No bare hand contact with ready-to-eat foods. Use barriers like utensils, bakery papers or gloves (which must be changed when contaminated,	
• Fruits and vegetables for sampling (if used for individual samples of nonpotentially hazardous produce)	ripped, or after changing tasks). Good Hard Complex Street of the complex of th	
	☐ ☐ 7. Food, ice and single-service products will be stored off the ground and away from sources of contamination. Use food-grade containers for food storage and transport.	
	□ □ 8. Provide an adequate number of clean utensils or a plumbed three compartment sink for dishwashing. All utensils will be washed in hot, soapy water, rinsed in clean water, sanitized, and <i>air dried</i> before use.	
		l any limited preparation will occur at an approved
uhlia II oslah la	A copy of this approved exemption ap	oplication must be at the site of operation.
ublic Health cattle & King County	Signature of Applicant De	ate Signature of Regulatory Authority Dat

EASTGATE

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Date